HARD SELTZER

Cherry Lime Sparkle 5% ABV, 100 CALORIES, 1.5 CARBS
All-natural hard seltzer with cherry & lime (all gluten free).
$6/pint  $2.5/5oz  no growlers - cans available

LIGHT / FRUITY

Cerveza de Playa 4.1% ABV  NEW RELEASE
A light and refreshing mexican lager brewed in collaboration with Parry’s Pizza. Encuentra tu playa.
$7/pint  $3/5oz  Growlers: $8/32oz  $13/64oz

Stampede Lager 4.5% ABV  🦓
Colorado gold lager & official licensed beer of CU athletics. 2021 GABF Silver Medal Winner!
$6/pint  $2.5/5oz  Growlers: $13/32oz  $25/64oz

Festbier 5% ABV  NEW RELEASE
A german lager with Hallertau Tradition hops. brewed with malts from Leopold Brothers in collaboration with Prost and Fritz Family Brewing.
$7/pint  $3/5oz  Growlers: $13/32oz  $25/64oz

White Rascal Belgian-Style White Ale 5.6% ABV  🐶
Unfiltered witbier spiced with coriander and orange peel.
$6/pint  $2.5/5oz  Growlers: $13/32oz  $25/64oz

Little Rascal 4.5% ABV
Session belgian-style white ale with lemon. Add a little mischief to your day!
$6/pint  $2.5/5oz  Growlers: $13/32oz  $25/64oz

Island Rascal 5.4% ABV  🐶
The same gold medal winning recipe as its predecessor, Liliko‘i Kepolo. Adding tropical island flair to a traditional witbier and erupting with monumental passion fruit aroma and acidity.
$7/pint  $3/5oz  Growlers: $8/32oz  $13/64oz

HOPPY

Pacer IPA 4.5% ABV
Hop forward, full-flavored session Hazy IPA with Mosaic, Azacca, Amarillo, Simcoe.
$6/pint  $2.5/5oz  Growlers: $7/32oz  $11/64oz

Patrol Dog Pale 5.7% ABV  NEW RELEASE
An American pale ale dry hopped with amarillo and comet. Avery is a proud partner of the National Ski Patrol. A portion of proceeds will support avalanche rescue dog programs across the country.
$7/pint  $3/5oz  Growlers: $8/32oz  $13/64oz

Avery IPA 6.5% ABV
Citrusy and floral with a dry finish. Hop freaks unite!
$7/pint  $3/5oz  Growlers: $8/32oz  $13/64oz

Hazyish IPA 6.5% ABV
Hazy IPA with ozacca, amarillo, and mosaic hops.
$7/pint  $3/5oz  Growlers: $8/32oz  $13/64oz

Hop Freaks #2 7.6% ABV
West coast IPA with a massive amount of strata hops. Also dry-hopped with citra and Chinook.
$8/pint  $3.5/5oz  Growlers: $9/32oz  $15/64oz

Maharaja Imperial IPA 10% ABV
Imperial IPA. Malty, hoppy, bitter and dry finish.
$8/10oz  $4/5oz  Growlers: $11/32oz  $19/64oz

TDH Maharaja 10% ABV  NEW RELEASE
Triple dry-hopped imperial IPA with Amarillo, Chinook, Idaho 7, and Simcoe.
$9/10oz  $4.5/5oz  Growlers: $15/32oz  $25/64oz

CRAFT YOUR OWN FLIGHT  Mix & match any small pours (priced individually).
MORE BEER ON THE BACK!
TART / SOUR / EXPERIMENTAL

Yuzu Gose 4.4% ABV
Refreshing tart ale with yuzu fruit and lime. The third release in our Summer of Gose Series. It’s yuzu-tastic!
$8/pint  $3.5/5oz  Growlers: $9/32oz  $15/64oz

Electric Sunshine 5.1% ABV
Tart ale infused with papaya, pineapple, kiwi, and huckleberry. Deliver a satisfying zap to your taste buds!
$7/pint  $3/5oz  no growlers – cans available

Yazz Flute 5% ABV NEW RELEASE
Tart ale with cherry and lime. Don’t act like you’re not impressed. Brewed to celebrate Lynn and Devin’s wedding! Keep the cymbals splashy and let’s take the baseline for a walk. Aqualung!
$7/pint  $3/5oz  no growlers – limited release

2017 Promiscuus 8.7% ABV
Sour ale aged in port and madeira barrels.
$9/5oz  $5/2.5oz  Growlers: $35/32oz  $64/64oz

Dionysian #18: Vulcan 9.5% ABV
Barrel-aged beer/grape hybrid made with cabernet franc and merlot grapes. In loving memory of Walter Becker.
$9/10oz  $4.5/5oz  Growlers: $23/32oz  $40/64oz

MALTY / DARK / BARREL AGED

Dry Irish Nitro Stout 4.3% ABV
Perfectly roasty and light-bodied. The name says it all - sláinte!
$7/pint  $3/5oz  no growlers

Ellie’s Brown Ale 5.5% ABV 🍪 Brown sugar maltiness with hints of vanilla and nuts.
$6/pint  $2.5/5oz  Growlers: $7/32oz  $11/64oz

Out of Bounds Stout 6.3% ABV LEGACY RELEASE 🍪 Big and full-bodied with a ton of roasted barley and a mountain of hops.
$7/pint  $3/5oz  Growlers: $8/32oz  $13/64oz

The Kaiser 8% ABV NEW RELEASE 🍪 🍪 This Kaiser weaves together rich, toasted Vienna and Munich malts with the floral spiciness of Hersbrucker and Bravo hops to create a bold and brazen dry Imperial Oktoberfest.
$8/pint  $3.5/5oz  Growlers: $9/32oz  $15/64oz

Night Warden 8.2% ABV
A robust whiskey barrel-aged stout aged to enjoy every day.
$9/pint  $4/5oz  Growlers: $15/32oz  $25/64oz

The Reverend Belgian-Style Quad 10% ABV
Complex creation with hints of dark cherries and molasses.
$8/10oz  $4/5oz  Growlers: $11/32oz  $19/64oz

2018 Finer Things 11.1% ABV
Rum barrel-aged stout with tart cherries, vanilla beans, and cacao nibs.
$9/10oz  $4.5/5oz  Growlers: $22/32oz  $39/64oz

Imperialis 12.7% ABV
Imperial stout aged in a variety of bourbon barrels.
$8/5oz  $4/2.5oz  no growlers – bottles available

2017 Flavus Cattus 15.6% ABV
A smooth, blonde, demon-strength beer aged in Suerte Tequila barrels. This beer will make you purr.
$9/5oz  $5/2.5oz  Growlers: $35/32oz  $64/64oz

Gorpe Diem* 15.1% ABV
Imperial milk stout aged in bourbon barrels with cacao nibs, raisins, and peanuts. *Contains lactose.

More Beer on the Front!

Craft Your Own Flight Mix & match any small pours (priced individually).
STANDS
DAS PRETZEL 8
nacho cheese
GUACAMOLE / SALSA / QUESO 13
hatch chile salsa, smashed guacamole, nacho cheese, corn chips
BRISKET NACHOS 17
smoked brisket, red beans, nacho cheese, pickled jalapeño, crema, pico
SMOKED WINGS 15
6 wings, mojo bbq sauce, ranch dressing, celery

SOUPS & SALADS
add pulled chicken (4), pulled pork (6), smoked salmon (6)

BEET / BLUE / ARUGULA 9
red beets, blue cheese crumbles, arugula, tomato, honey mustard vinaigrette
RASCAL SALAD SMALL 5 / LARGE 9 🍼
greens, bib lettuce, kale, arugula, cucumber, carrot, tomato, orange, cranberries, quinoa, orange balsamic dressing
BUDDHA BOWL SMALL 7 / LARGE 13 🍼
tuscan greens, kale, arugula, sweet potato, beets, pickled vegetables, broccoli, quinoa, pepitas, avocado coconut dressing, honey fennel dressing

GUMBO CROCK 6 / BOWL 12 🍼
smoked chicken, crawfish, andouille sausage, rice, green chili cornbread
PORK GREEN CHILI CROCK 6 / BOWL 12 🍼
smoked pork, green chili, onion, hominy, jack cheese, rice, green chili cornbread

SWEETS
FRIED CHICKEN SAMMY 17
bacon, cheddar cheese, tomato, mixed greens, ranch, brioche bun, choice of side
SMOKED PORK SAMMY 16
pulled pork, tomatillo bbq, jack cheese, fennel slaw, brioche bun, choice of side
CATFISH PO’BOY 20
blackened catfish, tartar dressed greens, tomato, hoagie bun, remoulade sauce, choice of side

ENTREES
VEGGIE TACOS 17
zucchini, yellow squash, broccoli, sweet potato, kale, jack cheese, red beans, rice, corn tortillas, fennel slaw, carrot habanero salsa
add pulled chicken (4), pulled pork (6)
FISH N FRIES 19
white rascal battered cod, garlic fries, fennel slaw, tartar sauce, malt vinegar
RIB PLATE 23
5 bones, tomatillo bbq, bacon mac n’ cheese, fennel slaw, green chili cornbread
BRISKET PLATE 26
smoked brisket, beer mustard bbq, fennel slaw, bacon mac n’ cheese, green chili cornbread

SIDES 5
GARLIC FRIES 🍳
RASCAL SALAD 🍳
FENNEL SLAW 🍳
ROAST BEETS 🍳

DESSERTS 7
S’MORES PIE graham cracker crumble, chocolate mousse, marshmallow meringue
LIZ’S AVOCADO KEY LIME PIE vanilla whipped cream, raspberry sauce
CHAI CHOCOLATE CHIP BLONDIE pumpkin spice whipped cream, vanilla ice cream

4% Kitchen Love charge on just food will be added to your bill. This is paid directly to our kitchen staff. Thank you for supporting our kitchen family!

HE’S BACK!
KAISER IMPERIAL OKTOBERFEST

*some items listed as not gluten free due to potential cross contamination in the fryer
Half Barrel Menu
for 12 & under only please!

ENTRÉES

$5 GRILLED CHEESE
cheddar cheese, sourdough, french fries

$5 VEGGIE TACOS*
sautéed veggie medley, jack cheese, rice

$7 SMOKED RIBS
smoked pork ribs, french fries

$5 KIDS MAC N’ CHEESE
pasta, cream, cheddar and jack cheese

BOYLAN CRAFT SODA $3.5*
birch beer, black cherry, cola, cream soda, diet cola, ginger ale, lemon lime, lemonade, orange soda, root beer
*free refills!

*gluten-free item